

TO START

HONEY ROASTED BABY CARROTS (ve)

Truffled aubergine purée, orange syrup

CARPACCIO OF PURPLE BEETS (ve)

Tomato & cucumber concasse, balsamic dressing

CHARRED SWEETCORN & CHICKEN RILLETTE

Focaccia, basil pesto

CURED PARMA HAM

Focaccia, olive tapenade, truffle oil

BAKED KING PRAWN

Scallion, lemon cream, vintage cheddar

TO FOLLOW

LOIN OF SADDLEBACK PORK

Pea velouté, potato & sweetcorn relish

SEARED FILLET OF RED MULLET

King prawn, mussel & saffron broth

SEARED FILLETS OF HADDOCK

Heritage potatoes, sweet peas, baby, spinach, pesto dressing

ROASTED AUBERGINE (ve)

Beetroot mayonnaise, courgette crisps, pickled shallots, radish

SWEET PEA & POTATO MOUSSELINE (ve)

Wild mushrooms, olives, sunblushed tomatoes, radish, baby spinach, basil oil

CAESAR SALAD WITH CHICKEN *or* CRAYFISH

Gem lettuce, anchovies, croutons, shaved parmesan, Caesar dressing

MONDAY-THURSDAY

12-3PM | 5.30-8.30PM

Last bookings at 2.30pm & 8.15pm

FRIDAY-SATURDAY

12-3PM

Last bookings at 2.30pm



TO END

BLUEBERRY MOUSSE (v)

Sweet pastry crisp, raspberries

MANGO & SPICED RUM BRÛLÉE (v)

Rum and raisin ice cream

VANILLA BAKED MERINGUE (v)

Chocolate cream, raspberries

DARK CHOCOLATE CUP (v)

Pistachio crumb, fresh strawberries

DOWER HOUSE CHEESE PLATE

Selection of Lincolnshire and British cheeses, grain biscuits, onion chutney, grapes

£5 Supplement

PLEASE ADVISE YOUR WAITING STAFF OF ANY ALLERGENS OR DIETARY REQUIREMENTS

(v) vegetarian | (ve) vegan | (gf) gluten free - most dishes can be gluten free on request, please ask for details